

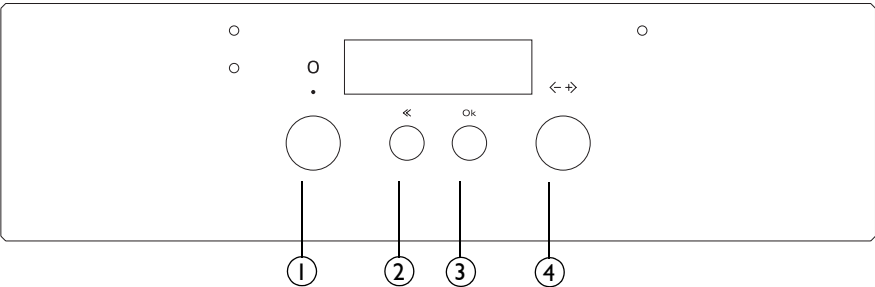
¹⁾The fan will come on when the oven reaches a certain temperature and may continue for a few minutes after the oven has been switched off.
During the pyro-clean cycle the oven fan runs faster than during normal cooking functions in order to ensure more efficient cooling.
²⁾Prevents food from coming into direct contact with the grill.
Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

³⁾An automatic “door lock” mechanism activates during pyro-clean and the indicator lamp lights up on the display .
⁴⁾Opening the oven door when the oven is off, the internal light will come on.
*Reduces the temperature of the outer oven surface and is strongly recommended if there are children in the house.
It is nonetheless advisable to keep children away from the oven.

ACCESSORIES



CONTROL PANEL



- 1. ON/OFF - Function Selector Knob.
- 2. Selection cancellation or back button.
- 3. Confirmation button.
- 4. Pre-set values modification knob (temperature, time, shelves). For browsing through the functions.



Retractable knobs

- To use this type of knob, press it in the middle.
 - The knob comes out.
 - Turn it to the required position.
- Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

























Oven function chart

Function	Preset temperature	Temperature range	Description of function
0 OVEN OFF	-	-	-
RAPID PRE-HEAT	200°C	50°C - 250°C	To preheat the oven rapidly. As the temperature increases, the thermostat indicators will light up in sequence. The booster function cuts out automatically when the programmed temperature is reached. The acoustic signal will sound and the appliance switches to the STATIC cooking function. Use for meat, fish and poultry.
STATIC	200°C	50°C - 250°C	To cook meat, fish and poultry on the middle shelf. Preheat the oven to the required cooking temperature and place the food in the oven when the acoustic signal indicates the oven has reached the preset temperature.
GRILL/TURBOGRILL	3	1-5	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. The Grill function can be set to different power levels. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray to reduce smoke and fat spatters. Ideally the meat should be turned during cooking
			To grill large joints of meat (roast beef and other roast meats). Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom shelf) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.
GRILL + TURNSPIT			The turnspit can be added to the grill function. To roast meat and poultry. Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided. Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle. Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters. Don't forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
FAN/ THERMOVENTILATED	160°C	50°C - 250°C	To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other
MAXI COOKING	180°C	50°C - 250°C	To cook mostly large joints of meat (large roasts, turkey), ideally on one shelf only, preferably the first or second shelf from the bottom
FAN ASSISTED. PASTRY.	175°C	50°C - 250°C	To cook pastry or confectionery on one or more levels. It is not necessary to preheat the oven. Switch the position of the dishes inside the oven during cooking time.
PYROLYTIC			Consult the programmer description sheet
SPECIAL FUNCTIONS	-	-	Consult the programmer description sheet
SETTING			Consult the programmer description sheet
AUTO RECIPES			Consult the programmer description sheet

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking time (minutes)
Steak		X	4	5	30 - 40
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Chops		X	4	5	35 - 45
Fish (steaks)		X	3 - 4	5	30 - 40
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	35 - 45
Spare ribs		X	3 - 4	5	35 - 45
1/2 chicken		X	3	5	45 - 55

COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Level Extra browning	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	2	200	95 - 110
		X	2	2	200	100 - 110
		-	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	95 - 110
		X	2	3	200	100 - 110
		-	2	-	200	90 - 100
Chicken, Rabbit, Duck		X	2	3	200	80 - 90
		X	2	3	200	80 - 90
		-	2	-	200	85 - 95
Turkey (kg. 4-6) + level 3 browning		X	1	3	200	160 - 180
		X	1	3	200	160 - 180
		-	1	-	210	180 - 190
Goose (kg. 2)		X	2	3	210	100 - 130
		X	2	3	200	100 - 130
		-	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	45 - 55
		X	2	1	200	45 - 55
		-	2	-	200	50 - 60
FISH (CUTLETS) (1 kg) Sword Fish, Tuna		X	2	2	190	40 - 50
		X	2	2	190	40 - 50
		-	2	-	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	220	50 - 60
		X	2	-	200	50 - 60
		-	2	-	200	50 - 60

FOOD	Function	Preheating	Shelf (from the bottom)	Level Extra browning	Temperature (°C)	Cooking time (minutes)
Roast potatoes		X	2	3	220	50 - 60
		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Leavened cakes		X	2	-	180	40 - 50
		-	1	-	170	40 - 50
		-	2	-	170	40 - 50
Filled pies (with cheese)		X	2	-	180	80 - 90
		-	2	-	170	70 - 80
		-	2	-	170	80 - 90
Tarts		X	2	-	190	40 - 50
		-	2	-	180	40 - 50
		-	2	-	180	40 - 50
Apple strudel		X	2	-	200	50 - 55
		-	1 - 3	-	200	50 - 55
		-	2	-	200	50 - 55
Biscuits		X	2	-	180	20 - 30
		-	1 - 3	-	170	20 - 30
		-	2	-	170	20 - 30
Choux buns		X	2	-	180	35 - 45
		-	1 - 3	-	180	35 - 45
		-	2	-	180	40 - 50
Savoury pies		X	2	-	200	40 - 50
		-	2	-	190	40 - 50
		-	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
		X	2	1	200	45 - 60
		-	2	-	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	50 - 60
		-	2	-	190	40 - 50
		-	2	-	190	40 - 50
Meringues		-	2	-	90	120 - 150
		-	1 - 3	-	90	120 - 150
		-	2	-	90	120 - 150
Vol-au-vents		X	2	-	220	35 - 45
		-	1 - 3	-	200	35 - 45
		-	2	-	200	35 - 45
Soufflés		X	2	-	190	40 - 50
		-	2	-	180	45 - 55
		-	2	-	180	45 - 55

NB.: When cooking meat with Fan or Static functions, it is advisable to add the Browning function, using level 1 to 3.
Cooking times and temperatures are for guidance only.